Canon Paleo Curriculum Unit: 3 Evolution Lesson Plan 9

Making Fossil Chocolates

Supplies:

Chocolate Candy Recipe

1 cup butter

1 ½ box powdered sugar

1 can Eagle brand milk

18 oz. chocolate chips (semi-sweet, or 1/8 block almond bark=12 oz. chocolate chips) 3/4 block or paraffin

Optional-

1 can coconut

2 cups nuts chopped

Melt butter, sugar, milk, chocolate and paraffin in double boiler until smooth. Add optional items just before pouring. Stir to blend only. Pour into molds and refrigerate until hard. Pull from mold and ice.

Concepts: Students will have an opportunity to make fossil replicas out of chocolate.

Introduction: Students can have fun making candy from fossil molds and creating unique gifts for members of their family and friends.

Procedure: Make sure that the fossil molds are clean before pouring chocolate into them. You can use a mild bleach mixture to soak them in and then be sure to rinse thoroughly before using. Once the chocolate is removed from the molds, be sure to wash them again thoroughly with a mild soap.

(Footnotes)

This investigation was adapted from the BSCS Green Version, 8'b Edition, Teachers Resource Manual, Supplementary Investigation 15, pp. 151-158,1997.